

What is Donburi?

Donburi (丂) means "rice bowl" in Japanese.

It's a hearty meal served with savory toppings—like beef, pork, chicken, or seafood—over a warm bowl of steamed rice.

At YOU DON YA, we specialize in signature donburi made with premium Angus beef, fresh ingredients, and Japanese flavors.

Our Philosophy - わたしたちのこだわり At YOU DON YA (ゆうどんや), every bowl we serve is more than a meal — it's a celebration of Japanese donburi culture.

Rooted in tradition and inspired by modern tastes, we craft each rice bowl with care: from premium Angus beef and fresh seafood to house-made sauces and delicately prepared sides.

We believe great food should be warm, honest, and comforting — just like a true donburi. Welcome to our table. おいしく、あたたかく、ようこそ。

Disclaimers

Egg Safety Notice:

Our hot spring eggs are served chilled to preserve their soft texture and food safety. Some items may include raw or undercooked eggs, such as hot spring eggs or raw egg yolk toppings. Consuming raw or undercooked eggs may increase the risk of foodborne illness, especially for children, the elderly, or those with weakened immune systems. Please consume at your own discretion.

Allergy & Gluten Warning:

YOU DON YA is not a gluten-free environment.

Please inform your server of any allergies or dietary concerns.



YOU DON YA – Main Dish + Mini Buffet

Welcome to our new dining style —

Every donburi includes access to our Mini Buffet Station!

Enjoy a selection of fresh and delicious side dishes that complement your meal.

Mini Buffet Includes

- Steamed rice
- Fresh salad bar
- Assorted appetizers & pickles
- Daily fried items
- Miso soup
- Seasonal fruits & desserts

Dining Policy

- Each guest must order at least one main dish (donburi).
- **Mini Buffet is included with every donburi order.**
- Please take only what you can finish to help reduce waste.
- No outside food or drinks, please.
- Mini Buffet items are for dine-in only and cannot be packed to go.
- Main dish (donburi) leftovers may be packed.
(弁ぶりはお持ち帰り可、ビュッフェは店内のみです。)

Children

- Children under 110 cm may share the Mini Buffet with a parent free of charge.

Dining Time

- 60 min for 1-2 guests
- 75 min for 3 or more guests



Add-ons - トッピング

Customize Your Bowl
make it even better!



Egg yolk
生卵の黄身



Hot spring egg
温泉卵



Mozzarella cheese
モツツアラチーズ

牛肉丼 

Beef Donburi
(牛肉・ぎゅうにく)



Karubi Don カルビ丼

\$28

Angus short rib, onion, green onion.



Yakiniku Don 焼肉丼 \$28

Marinated Angus beef, onion,
green onion.



Gyu-Tan Don 牛タン丼 \$26

Grilled beef tongue, onion,
green onion.



Gyu Curry 牛カレ \$24

Japanese-style beef curry made with tender Angus finger meat, slow-simmered with carrots for a rich flavor and gentle, mild spice.



Yakiniku-Fire Don \$28

辛い焼肉丼

Marinated Angus beef, onion,
chili sauce, green onion.



Gyu Don 牛丼 \$23

Thin-sliced beef with onion,
green onion.

Note: Japanese style gyudon uses beef with both lean and fatty parts for rich flavor and authenticity.

■ All main dishes include access to the Mini Buffet. すべての主食メニューにミニビュッフェが含まれています。

Add-ons - トッピング

Customize Your Bowl
make it even better!



Egg yolk
生卵の黄身



Hot spring egg
温泉卵



Mozzarella cheese
モツツアレラチーズ

豚肉丼

Pork Donburi
(豚肉・ぶたにく)



Ton-Toro Don 豚とろ丼 \$24

Pork jowl, grilled with onion and green onion.



Butabara Don 豚バラ丼 \$24

Teppan-grilled marinated pork belly
slices onion, green onion.



Butabara-Fire Don 豚バラ辛丼 \$24

Grilled pork belly slices with spicy chili sauce



Pork Katsu Don カツ丼 \$23

Fried pork, simmered with onion and
soft-cooked egg in savory broth,
green onion.



Pork Katsu Curry 豚カツカレー \$22

Crispy pork cutlet with Japanese curry
over rice.

■ All main dishes include access to the Mini Buffet. すべての主食メニューにミニビュッフェが含まれています。

Add-ons - トッピング

Customize Your Bowl
make it even better!

\$1
Egg yolk
生卵の黄身

\$2
Hot spring egg
温泉卵

\$3
Mozzarella cheese
モツツアレラチーズ



鸡肉丼 

Chicken Donburi
(鶏丼・とりどん)

Karaage Don 唐揚げ丼 \$23

Japanese fried chicken, sweet mayo,
radish pickles, green onion.



Chicken Katsu Don \$23
カツ丼

Fried chicken, simmered with onion
and soft-cooked egg in savory broth
green onion.



Chicken Katsu Curry \$20

チキンカツカレ

Crispy chicken cutlet with Japanese curry over rice.

海鲜丼 

Seafood Donburi

(魚介・ぎょかい)



Miso-Cured Salmon Don \$24
味噌漬けサーモン丼

Miso-cured salmon.



Aburi Salmon Don \$26

炙りサーモン丼

Seared salmon (not fully cooked)
mayo, tobiko.

■ All main dishes include access to the Mini Buffet. すべての主食メニューにミニビュッフェが含まれています。

Add-ons - トッピング

Customize Your Bowl
make it even better!



Egg yolk
生卵の黄身



Hot spring egg
温泉卵



Mozzarella cheese
モツツアレラチーズ



Unagi Don ウナギ丼 \$27

Grilled eel, egg omelet over rice.

海鲜丼

Seafood Donburi
(魚介・ぎょかい)



Ebi Don えび丼 \$22

shrimp, simmered with onion and soft cooked egg in savory Japanese soy broth, green onion.



Cheese Tofu Don \$20

チーズ豆腐丼

Tofu simmered with onion and soft-cooked egg in savory broth topped with mozzarella cheese.

素食丼

Vegetarian Donburi
(野菜・やさい)
(contains egg & dairy)



Nabe

(Nabeyaki)
Dine-in Only

Hamachi Nabe ハマチ鍋焼き \$26

Yellowtail, furikake (seasoned dry fish & egg flakes)
mushroom, green onion, soybean, Japanese soy broth.

■ All main dishes include access to the Mini Buffet. すべての主食メニューにミニビュッフェが含まれています。

Snacks & Side Dishes

おつまみ & サイドメニュー



Sake-Oshizushi \$13

鮭押し寿司 (6pcs)

Pressed sushi topped with blowtorched salmon, tobiko. Smoky, savory, and melt-in-your-mouth — a modern twist on a traditional Osaka-style sushi.



Pepper Tuna Tataki \$13

マグロたたき

Seared ahi tuna with a cracked pepper crust, sliced thin and served chilled. Delicate, savory, and refreshing — a light appetizer with bold flavor.



Karaage 唐揚げ \$7

Japanese-style fried chicken popcorn



Takoyaki \$6

たこ焼き

Japanese octopus balls topped with takoyaki sauce mayo, bonito flakes



Ebi-Fry 海老フライ \$5

Panko-fried shrimp served crisp and golden. Lightly seasoned and great with mayo sauce



Chicken Cutlet チキンカツ \$5

Crispy panko-coated chicken cutlet. Light, juicy, and satisfying — simple and comforting.



Chicken Wings 手羽先 \$7

Lightly seasoned and crispy-fried wings made fresh to order. Please allow 10-15 min.



Pork Cutlet トンカツ \$5

Breaded pork cutlet in Japanese panko. Crisp, tender, and satisfying — a classic bite of comfort



Kani Salad かにサラダ \$6

Shredded cabbage mixed with imitation crab and Japanese mayo. Fresh, creamy, lightly sweet.



Agedashi Tofu 揚げ出し豆腐 \$4

Lightly fried tofu served with dashi sauce.

Drinks

Alcoholic Beverages

Japanese Sake (300ml bottles)



Kikusui Junmai Ginjo
22% alc./vol.)

\$25



Tamanohikari
Omachi Daiginjo
16.2% alc./vol.

\$28



Wakatake Onikoroshi
(Black label)
16% alc./vol.

\$26



Hakkaisan Tokubetsu
Honjozo
15.5% alc./vol.

\$28



Kubota Senju
Ginjo
15.5% alc./vol.

\$23



Nanbu Bijin
Junmai Ginjo
15.8% alc./vol.

\$32



Sapporo Draft Beer
サッポロ生ビール

20oz \$11 | 33oz \$17



Fruit Liquor

SENGETSU Momomo
Peach Liqueur
375 ml,
15.5% alc./vol.

\$33

Non-Alcoholic Beverages



Ramune
(Original /
Peach /
Lychee)
\$4.5



Oolong Tea
ウーロン茶
(190ml)
\$4.5



Coke /
Diet Coke /
Ginger Ale /
Iced tea
\$2



Apple Juice /
Orange Juice
\$3.5